

Cove

Restaurant & Bar

Palate Teasers

Prawn & scallop sliders (2)	\$10	Pork, soy & chilli mini sub sliders (2)	\$10
Smoked salmon & olive sliders (2)	\$10	Beef kransky & relish sub slider (2)	\$10
	Bowl of chips	\$7	

Lunch / Dinner Menu

Entree Main

Parmesan, sweet potato & mizuna w' fried haloumi ^{GF/V}	\$17
<i>Try a glass of Ninth Island Chardonnay with this dish</i>	
Tasmanian smoked salmon w' dill yoghurt, fried capers & aioli ^{GF}	\$19
<i>Try a glass of Totara Sauvignon Blanc with this dish</i>	
Chilli, chive & olive oil squid w' citrus, crisp speck & mizuna salad ^{GF}	\$19
<i>Try a glass of Holm Oak Pinot Gris or Mercury Draught Cider with this dish</i>	
Wallaby porterhouse w' beetroot Quinoa, Persian fetta & pepperberry ^{GF/V}	\$23
<i>Try a glass of Ninth Island Pinot Noir with this dish</i>	
Salt & pepper squid w' orecciette, parmesan, spinach, chilli & chorizo	\$28
<i>Try a glass of Moores Hill Riesling with this dish</i>	
Crispy skin pork belly w' almonds, garlic, pecorino cous cous & lime pomegranate sauce	\$29
<i>Try a glass of Moores Hill Riesling with this dish</i>	
Beer battered "fresh" fish w' sea salt chips, green salad & tartare sauce	\$30
<i>Try a glass of Pipers Brook Sparkling with this dish</i>	
Local market fish w' putenesca sauce, potato gnocchi & baby carrots ^{GF/V}	\$31
<i>Try a glass of Ninth Island Chardonnay with this dish</i>	
Springfield venison w' wild mushroom, grape, potato rosti, peas & leek ^{GF}	\$34
<i>Try a glass of Evandale Pinot Noir with this dish</i>	
Pan seared chicken breast w' sweet n sour pumpkin, semi dried tomatoes & smoked jus	\$31
<i>Try a glass of Moores Hill Riesling with this dish</i>	
Wild clover lamb w' olive tapenade, red pepper, potatoes & cucumber ^V	\$38
<i>Try a glass of Marions Flower Dance with this dish</i>	

Flat Bread Pizza's

Try a glass of Merlot with these pizza's

Margarita	Tomato, basil pesto & bocconcini	\$14
Ham & Pineapple	Smoked ham, pineapple, herbs and mozzarella	\$16
Vegetarian	Spinach, pumpkin, almond flakes & blue cheese	\$16
Prawn	Prawn, cherry tomato, onion jam, capers & garlic	\$19
Mediterranean	Hungarian salami, ham, red pepper, mushroom & sambalik chilli	\$18

Sides

Lemon & mustard broccoli	\$9
Roast cauliflower & yoghurt	\$9
Wild Roquette, mizuna & parmesan	\$8
Bowl of potato lattice	\$9

^V Vegetarian & ^{GF} Gluten Free options of these dishes are available.

***Ask your friendly wait staff about our vegetarian options

** Please advise your waiter if your have any food allergies or dietary requirements (including religious).

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Dessert

Vanilla bean brulee w' peppermint foam and dark cocoa pot	13.5
Filo, almond basket w' blueberry, apple compote & vanilla bean ice-cream	13.5
Chocolate coated, peanut butter ice-cream cone	13.5
Selection of 3 local cheeses w' wafers & quince paste	17.0

Dessert Wines

11 Josef Chromy Botrytis Riesling (375ml)	38
NV Josef Chromy Ruby Pinot (375ml)	38

Warm Beverages

Latte, Flat white, Cappuccino, Long espresso, Mocha, Long Macchiato	3.8
Short Black, Short Macchiato	3.8
Selection of tea's available (<i>Please see your waiter for today's selection</i>)	3.5
Hot Chocolate (<i>your choice of white or milk chocolate</i>)	3.8

Something more adventurous...

Affogato (<i>Shot of espresso coffee served with a scoop of homemade vanilla ice cream</i>)	5
Liqueur Affogato (<i>with your choice of Liqueur</i>)	12

Liqueur Coffee

French Coffee Grand Marnier	12
Highland Coffee - Drambuie	12
Irish Coffee - Irish Whiskey	12
Jaffa Coffee - Cointreau & Crème de Cacao	12
Jamaican Coffee - Tia Maria	12
Mexican Coffee - Kahlua	12
Roman Coffee - Galliano	12
All served with fresh coffee and cream	

Hot Chocolate Menu

Milk Chocolate or White Chocolate	3.8
Raspberry White Hot Chocolate	5
Jaffa (<i>contains 15ml of Cointreau Liqueur</i>)	6
Chocolate & Coconut (<i>non-alcoholic</i>)	5
Chocolate & Coconut (<i>contains 15ml of Malibu Liqueur</i>)	6
Fairy Floss	5
Choc Strawberry	5
Choc Caramel	4.8
White Choc Caramel	4.8
Choc Hazelnut	4.8
Choc Vanilla	4.8

60c surcharge for soy milk

* Menu items subject to change due to seasonality and availability.

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